

Organic Sweet bread

Mixes
Premixes

Organic Gingerbread Mix

N° 1375

Caramelized with hints of
cinnamon, honey, and spices

Other applications:

Biscuits, gingerbread, brioche



INGREDIENTS

T55 or T65 flour: 7 kg

Yeast: 0,25 kg

Organic Gingerbread Mix: 3 kg

Water: 4,8 L

Salt: 0,18 kg

Mixed dried fruits: 1,5 kg

Butter: 0,5 kg

Method with 100% dosage

Base temperature: 56°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed (spiral):** 4 minutes without the butter, then add the butter and knead for another 3 minutes. Add the dried fruits and knead well for 2 minutes.

Dough temperature: 25-26°C.

First fermentation: 30 minutes.

Scaling: divide into 350 g or 500 g dough pieces.

Intermediate proofing: 15 minutes.

Shaping: by hand or using a machine, place the dough into greased loaf molds.

Final fermentation: 2 hours at 25°C with 75% humidity.

Baking: bake at 150°C (ventilated oven) or 180°C (deck oven) for 25-35 minutes, depending on the size of the loaves.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRENCH
SOURDOUGH SINCE 1984